

FIG. 1A

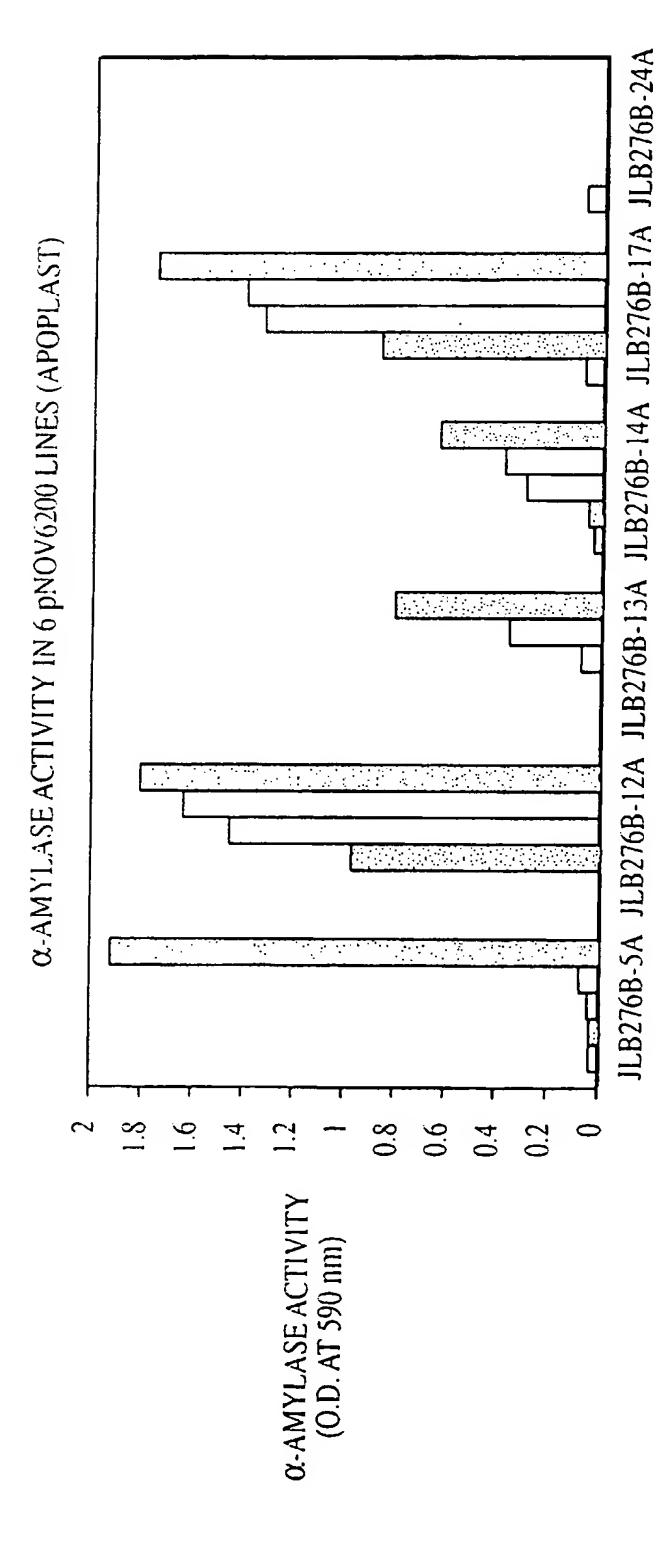
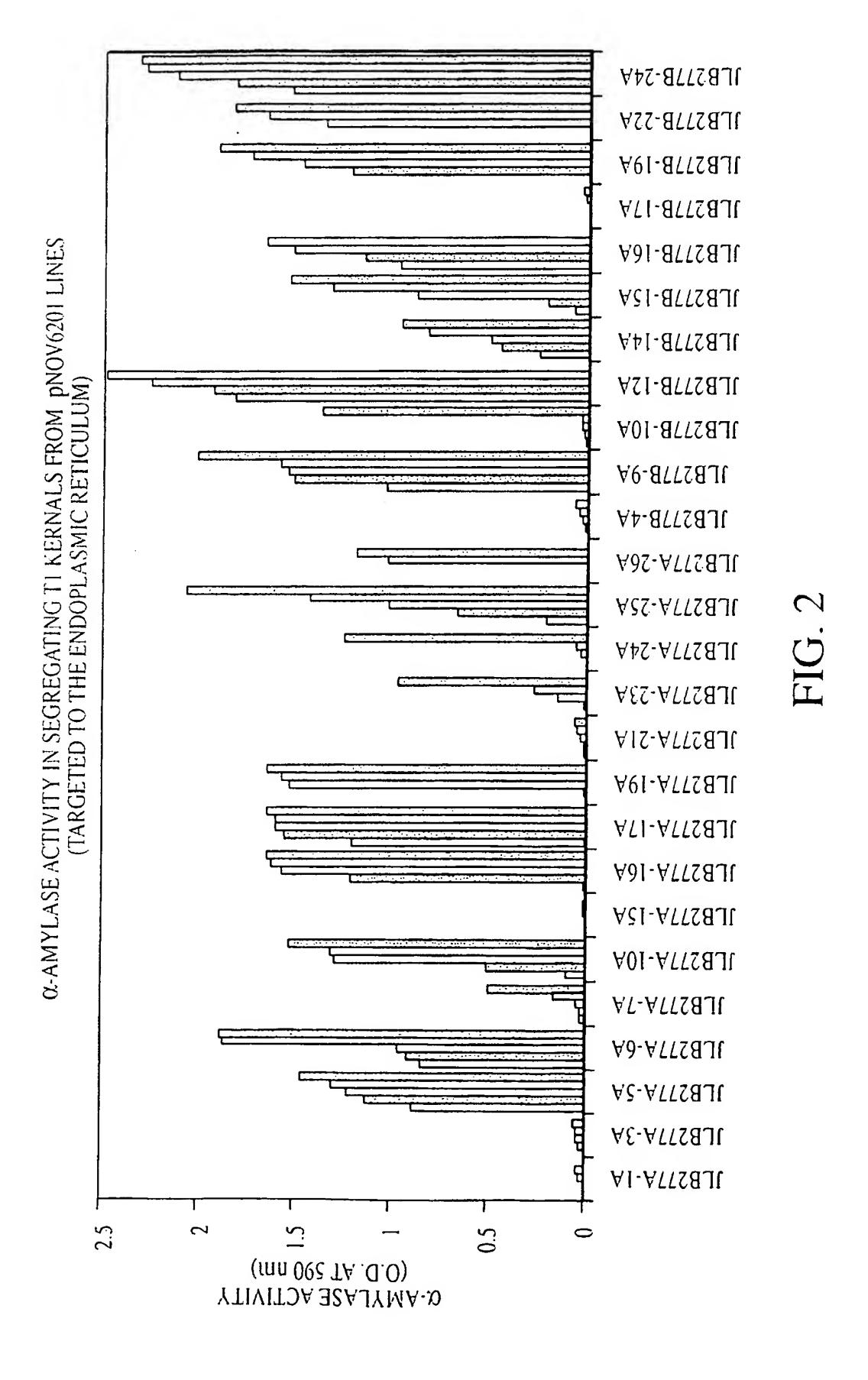


FIG. 1B



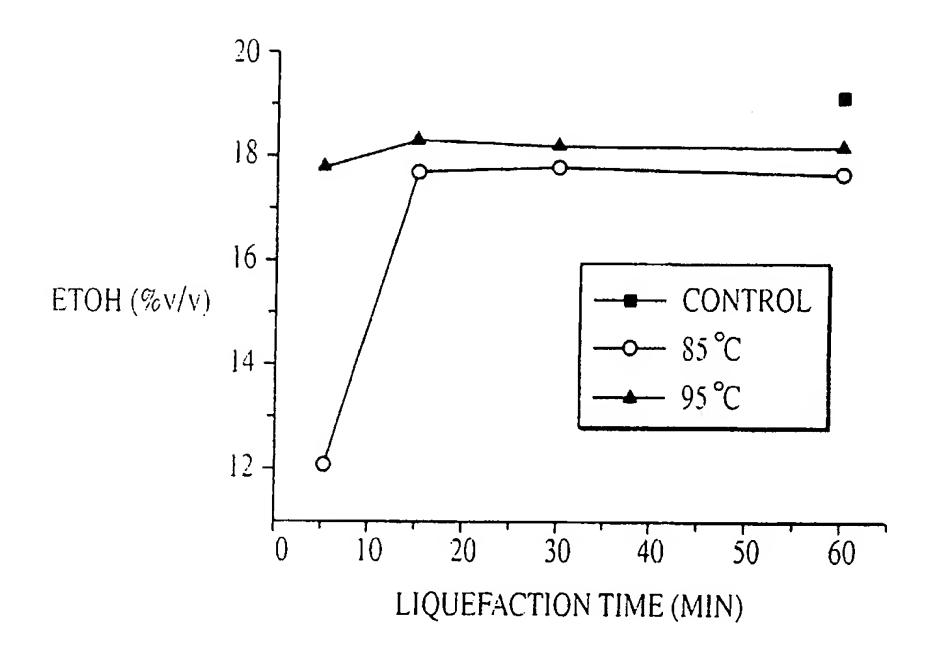


FIG. 3

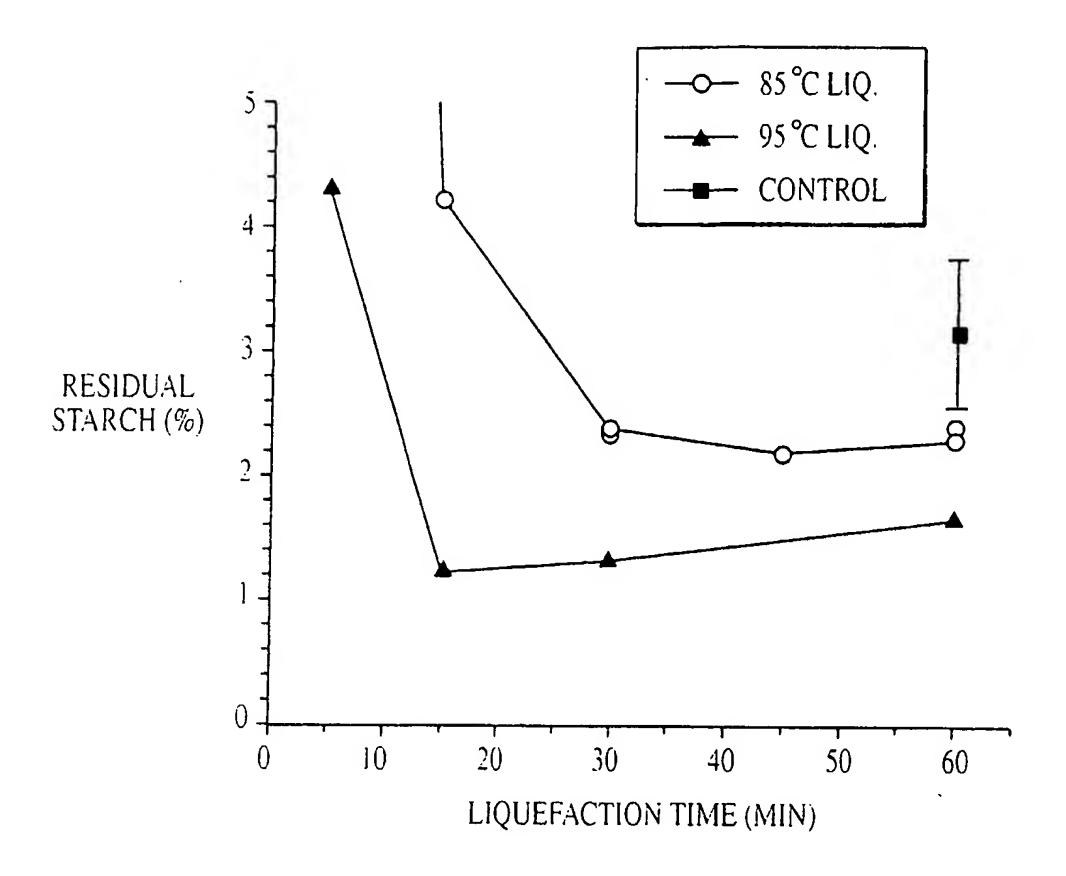


FIG. 4

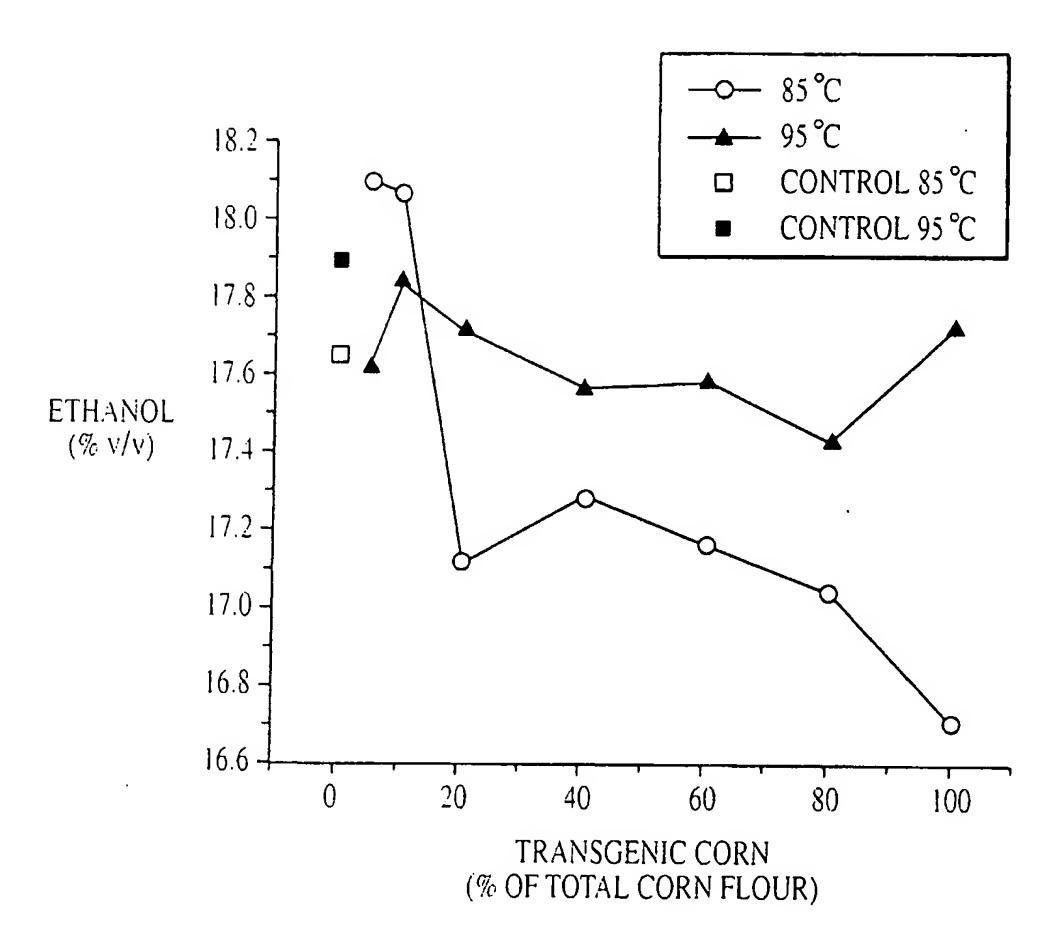


FIG. 5

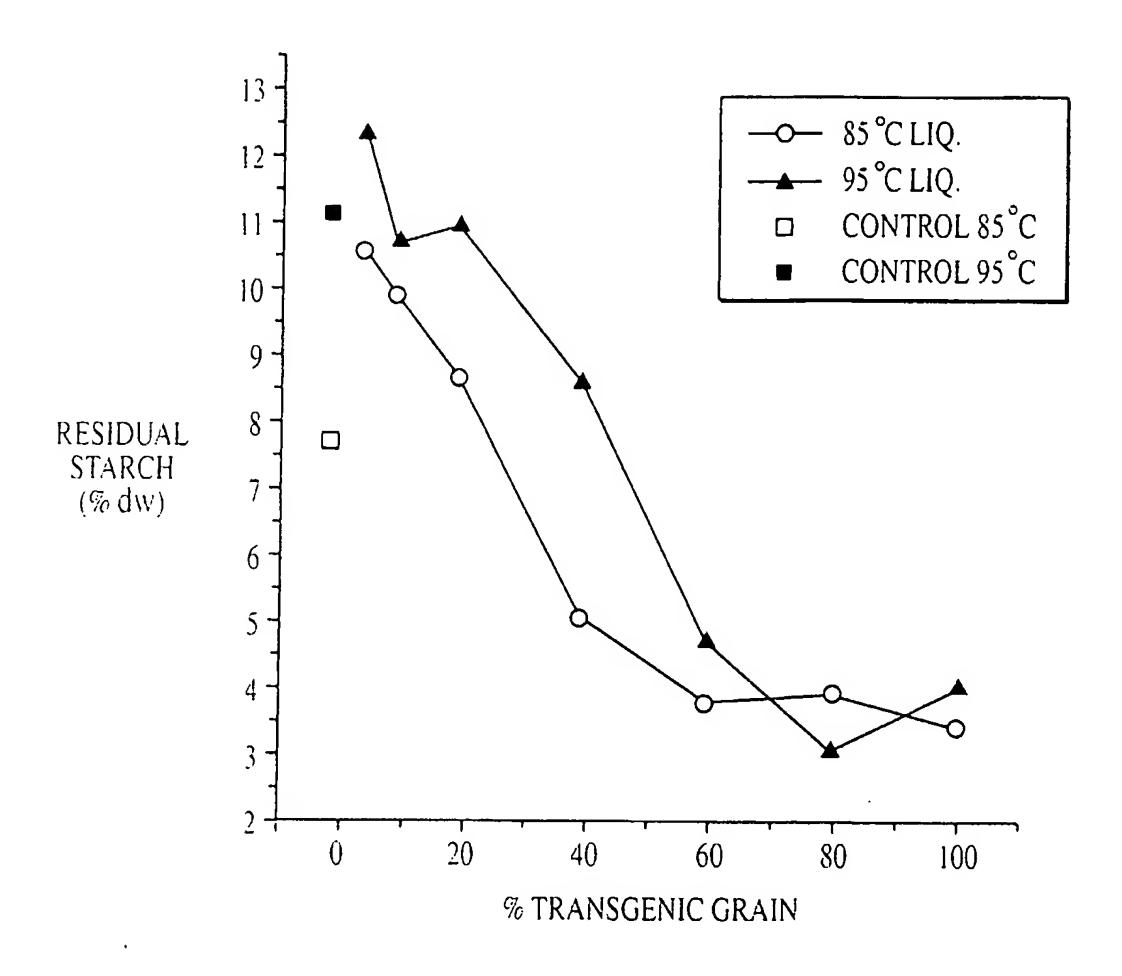


FIG. 6

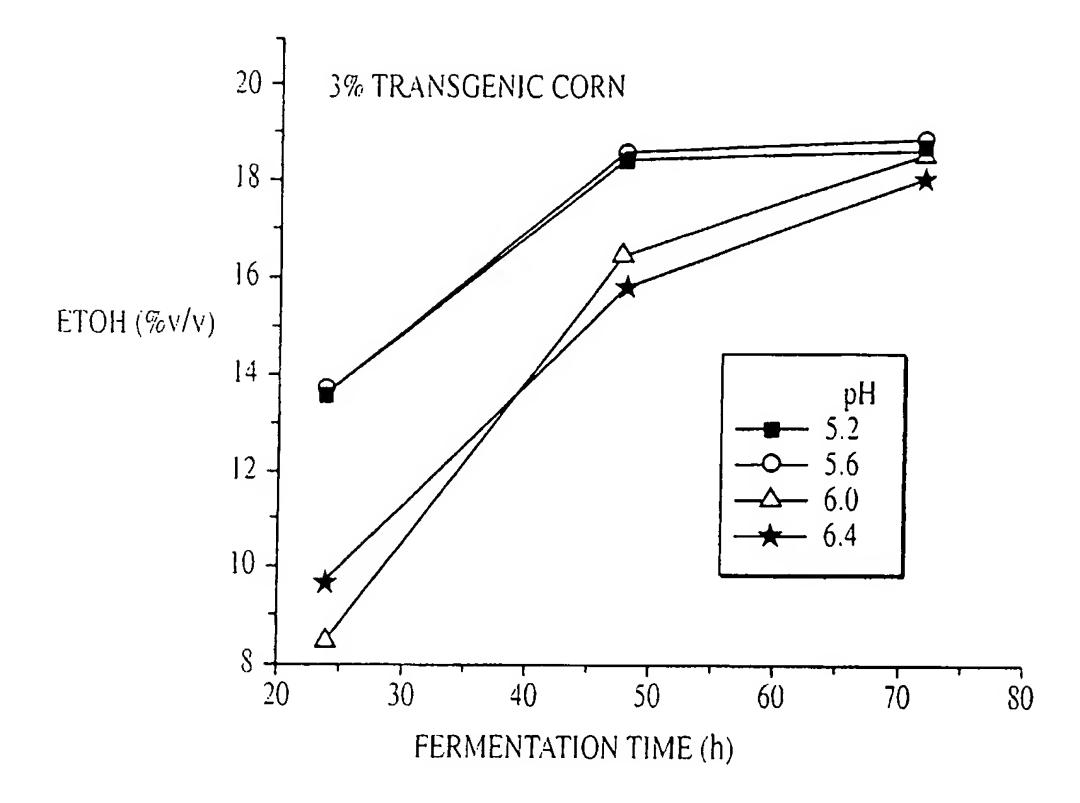


FIG. 7

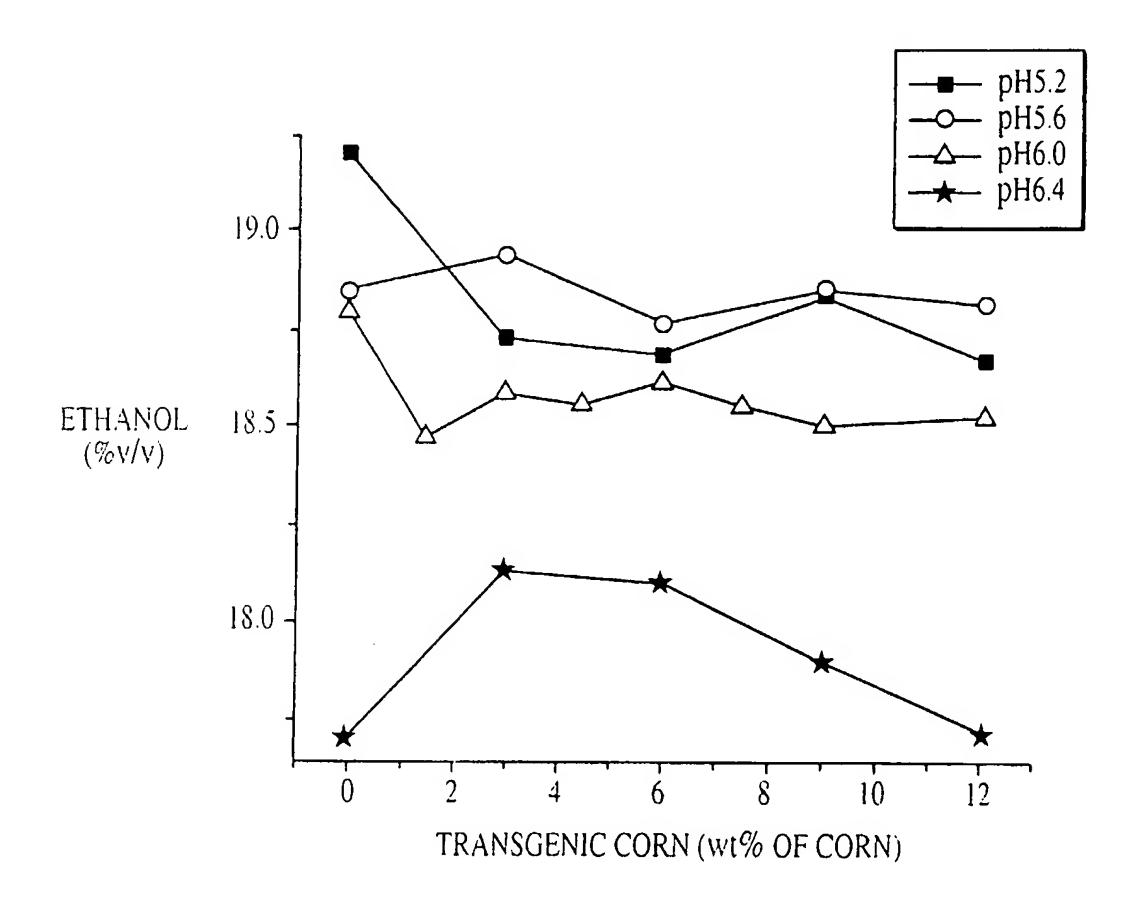
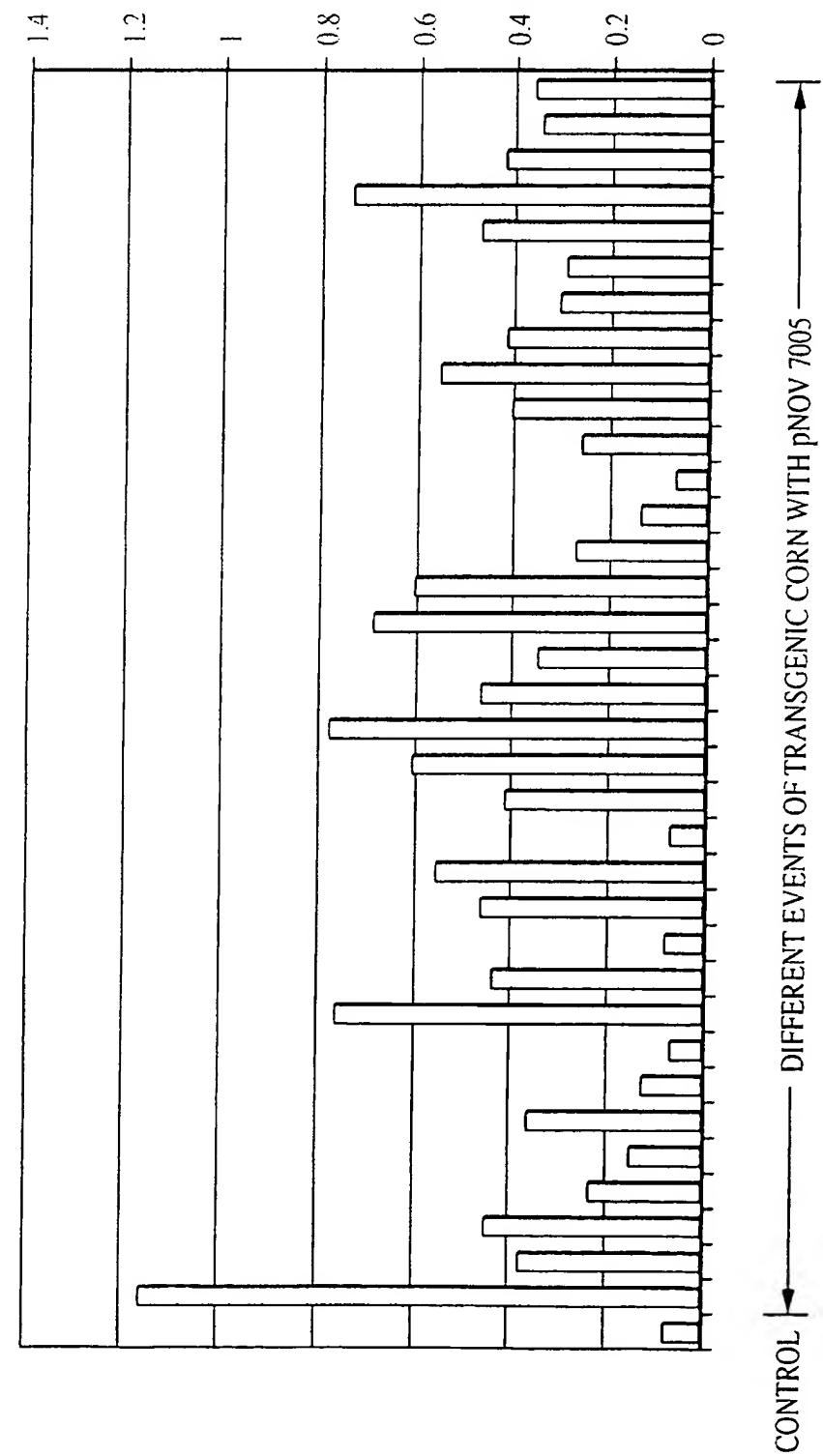


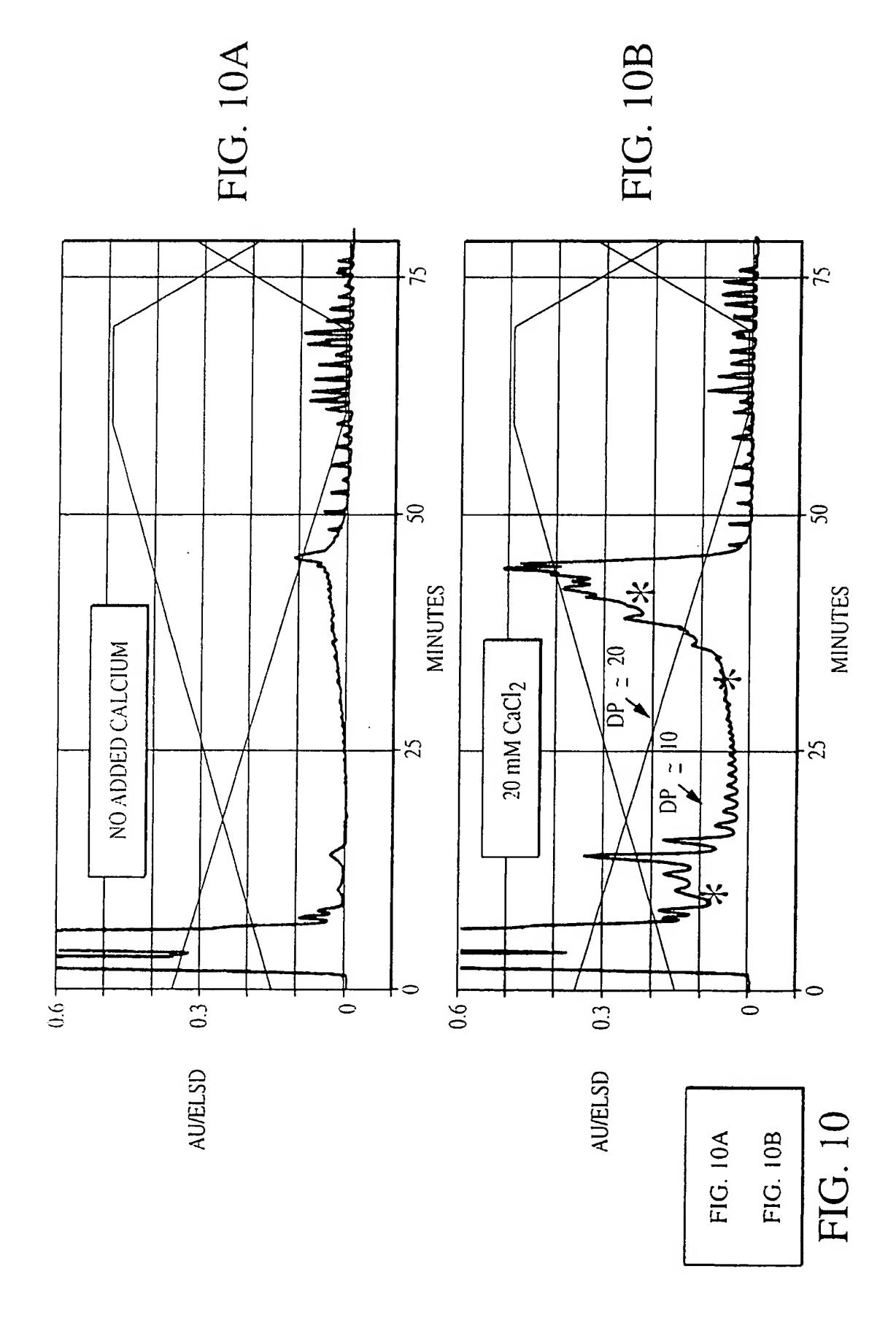
FIG. 8

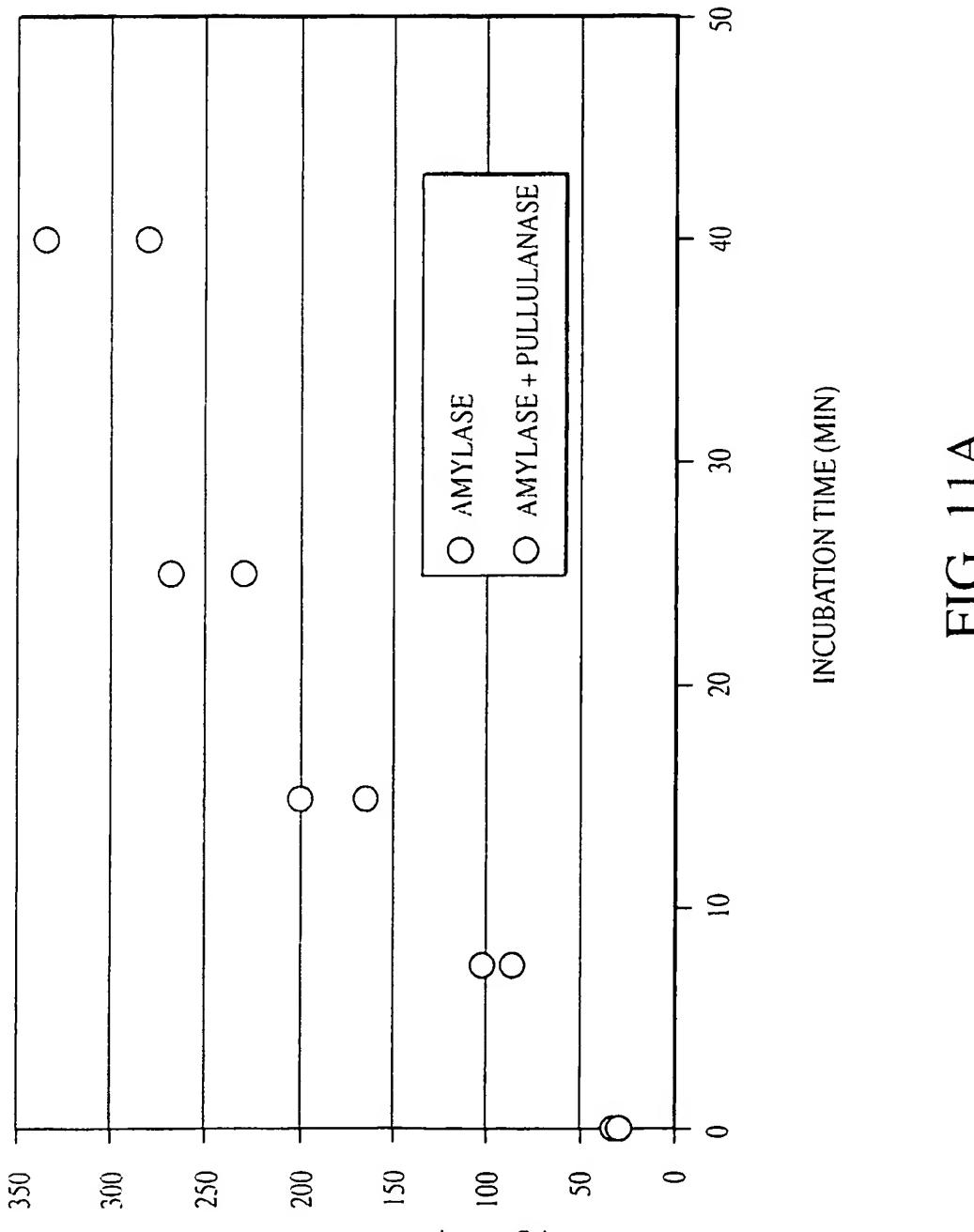
ABSORBANCE AT 590 nm PULLULANASE ACTIVITY



ABSORBANCE DATA NORMALIZED WITH RESPECT TO THE AMOUNT OF PROTEIN THE ASSAYED FRACTIONS.

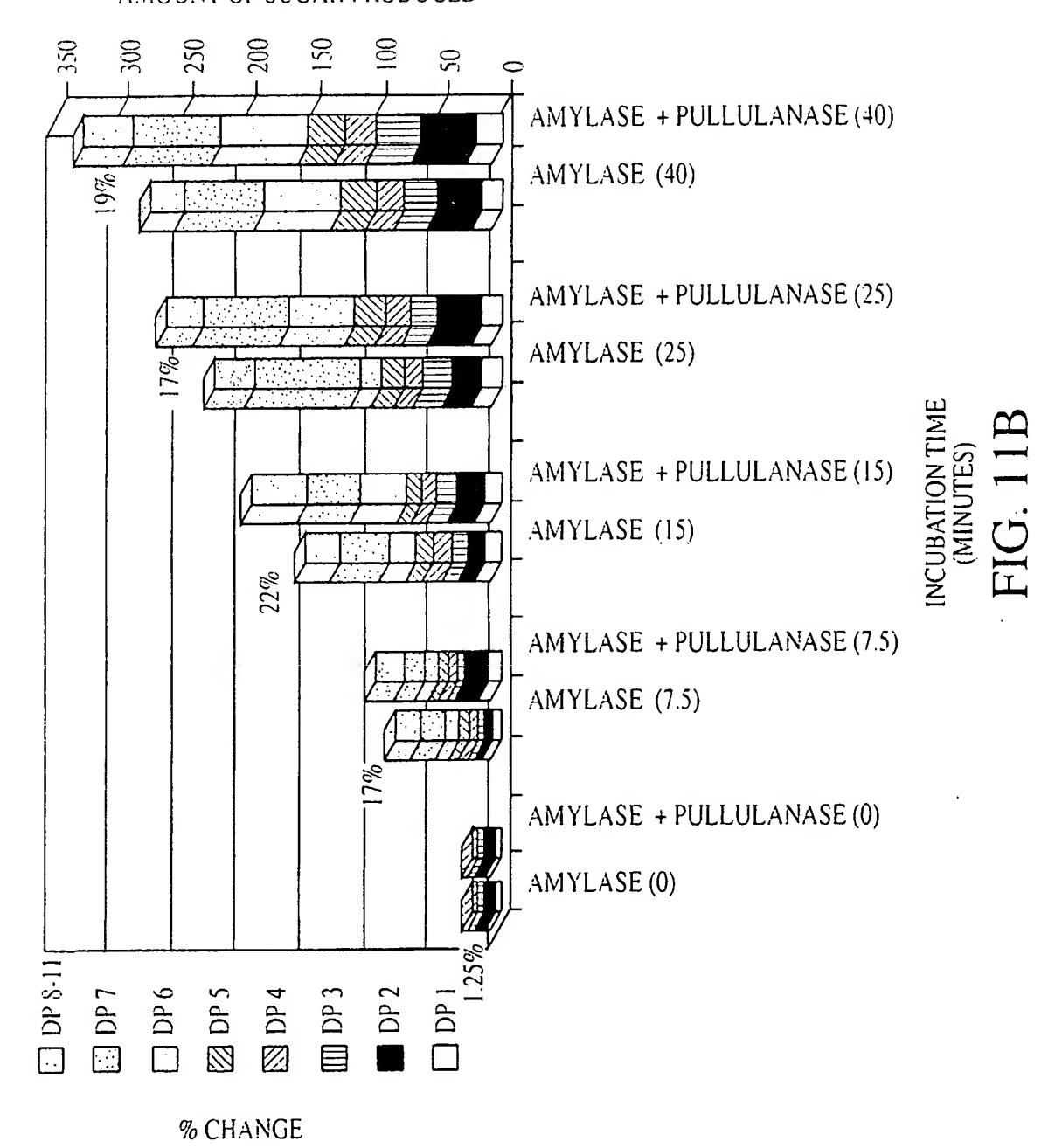
FIG. 9

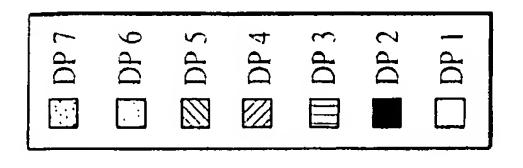




AMOUNT OF SUGAR (DP 1-7) PRODUCED µg IN 25 µl REACTION MIXTURE

## μg IN 25μl REACTION MIXTURE AMOUNT OF SUGAR PRODUCED





μg IN 25μl OF REACTION MIXTURE AMOUNT OF SUGAR PRODUCED

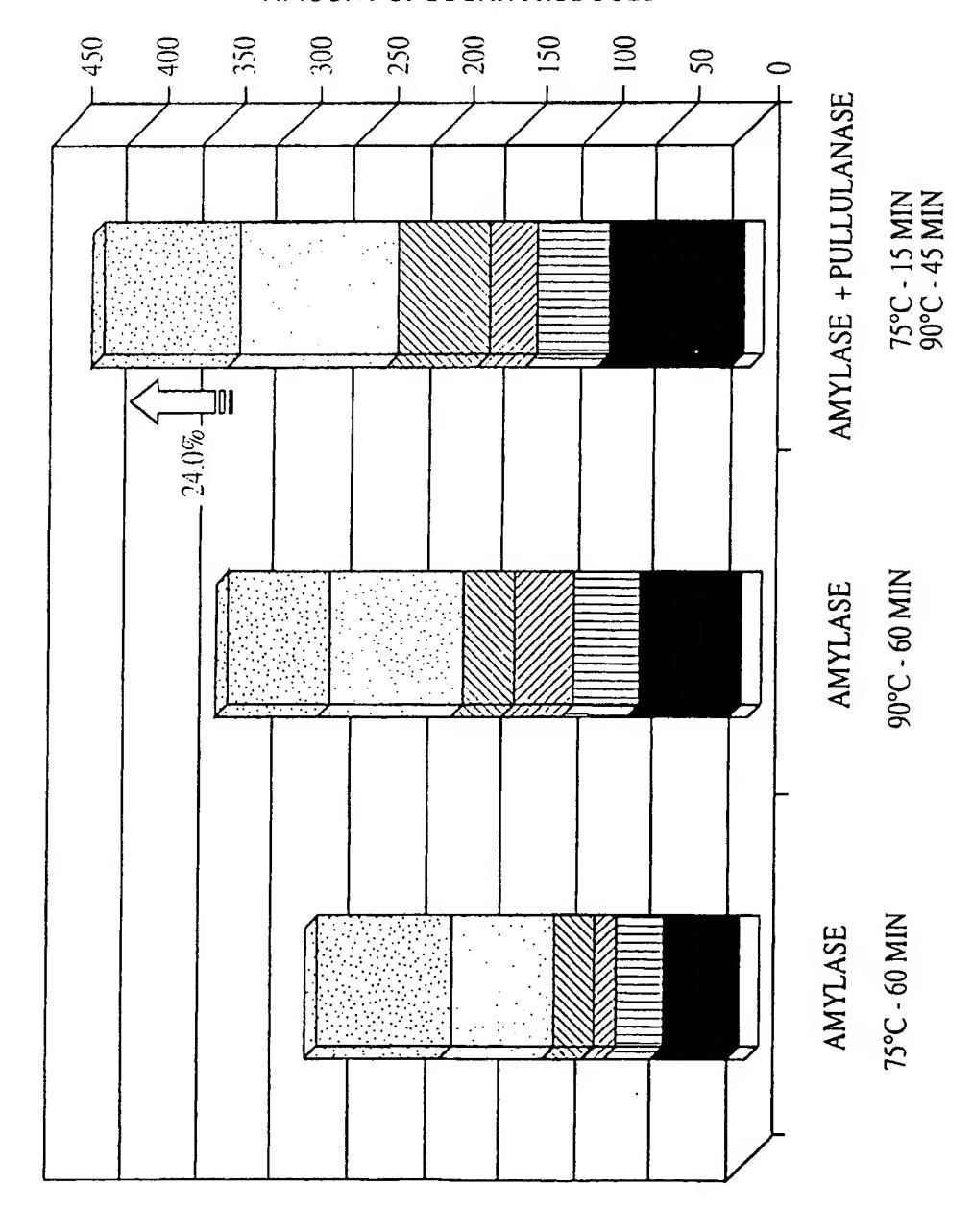
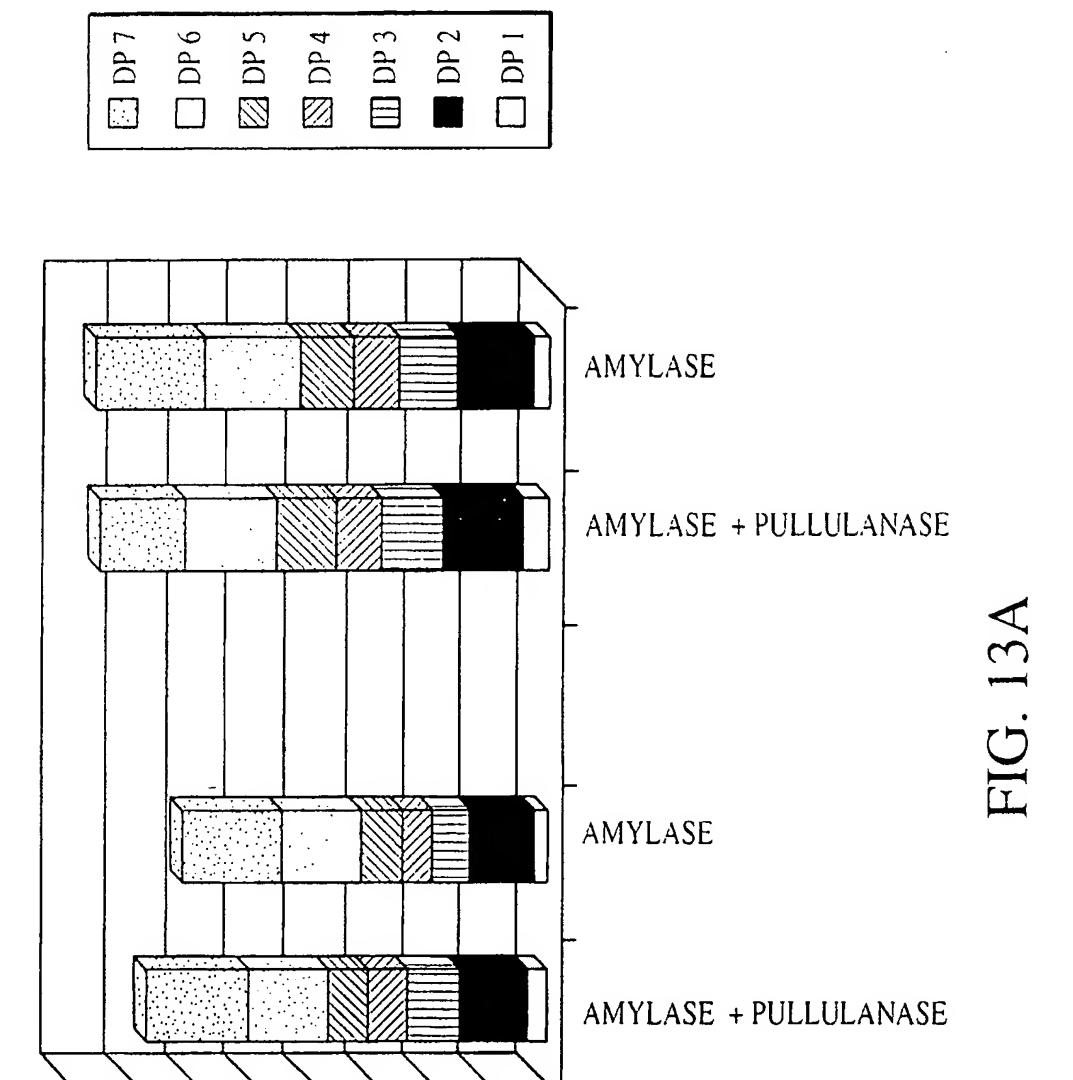


FIG. 12



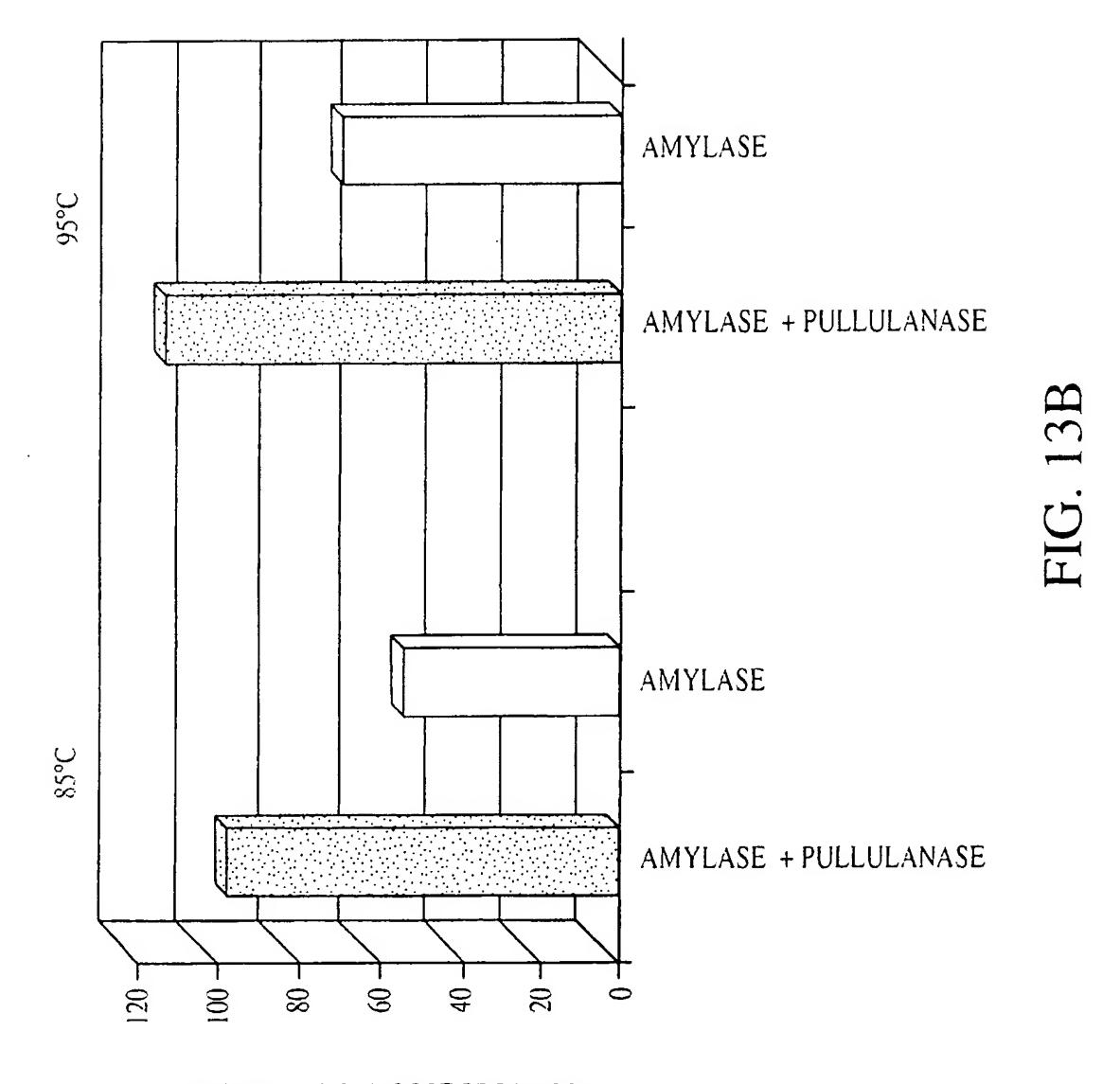
800

AMOUNT OF SUGAR PRODUCED

 $\mu g$  IN 25  $\mu I$  REACTION MIXTURE

400

1000



AMOUNT OF GLUCOSE PRODUCED µg IN 25µl REACTION MIXTURE

mala α-GLUCOSIDASE COMBINED WITH 797GL3

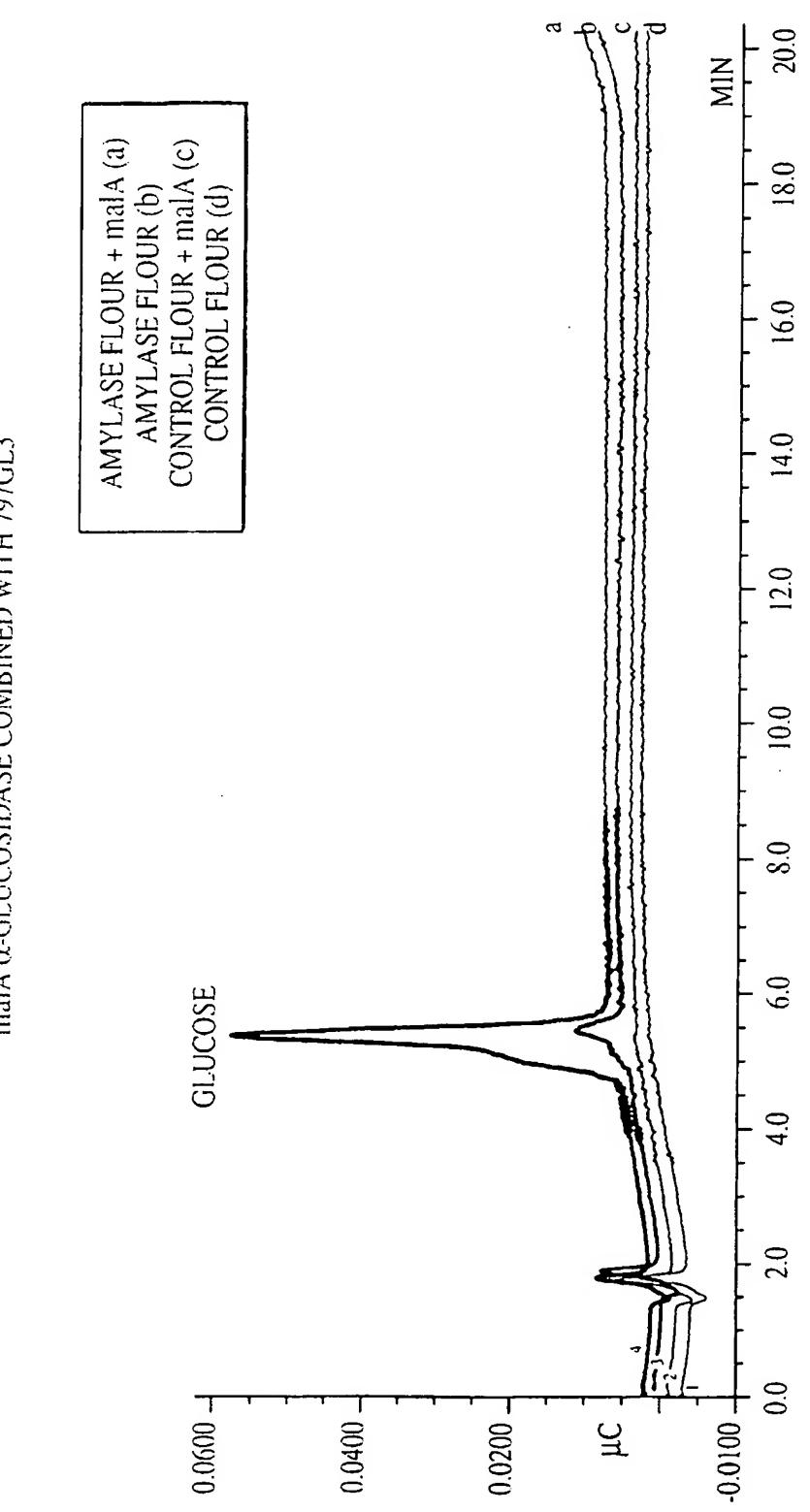


FIG. 14

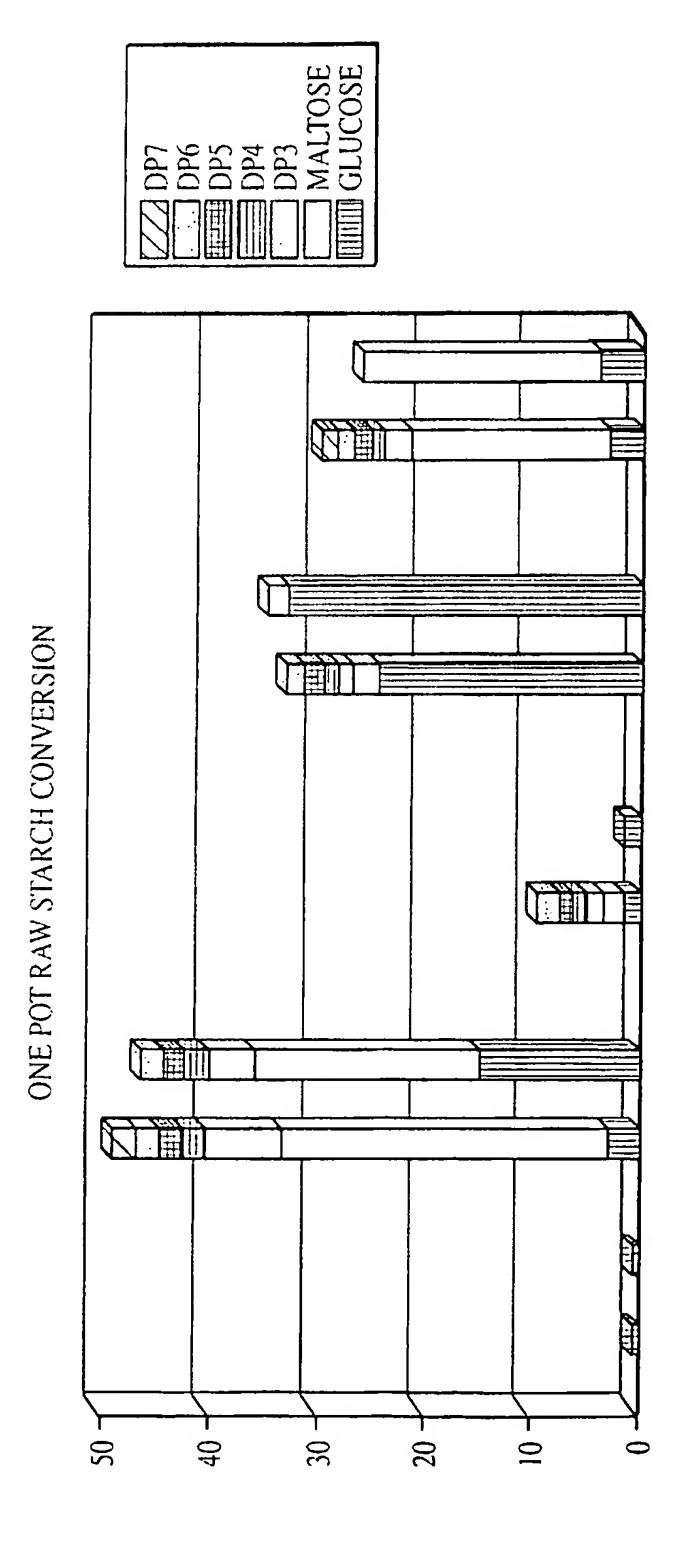


FIG. 15

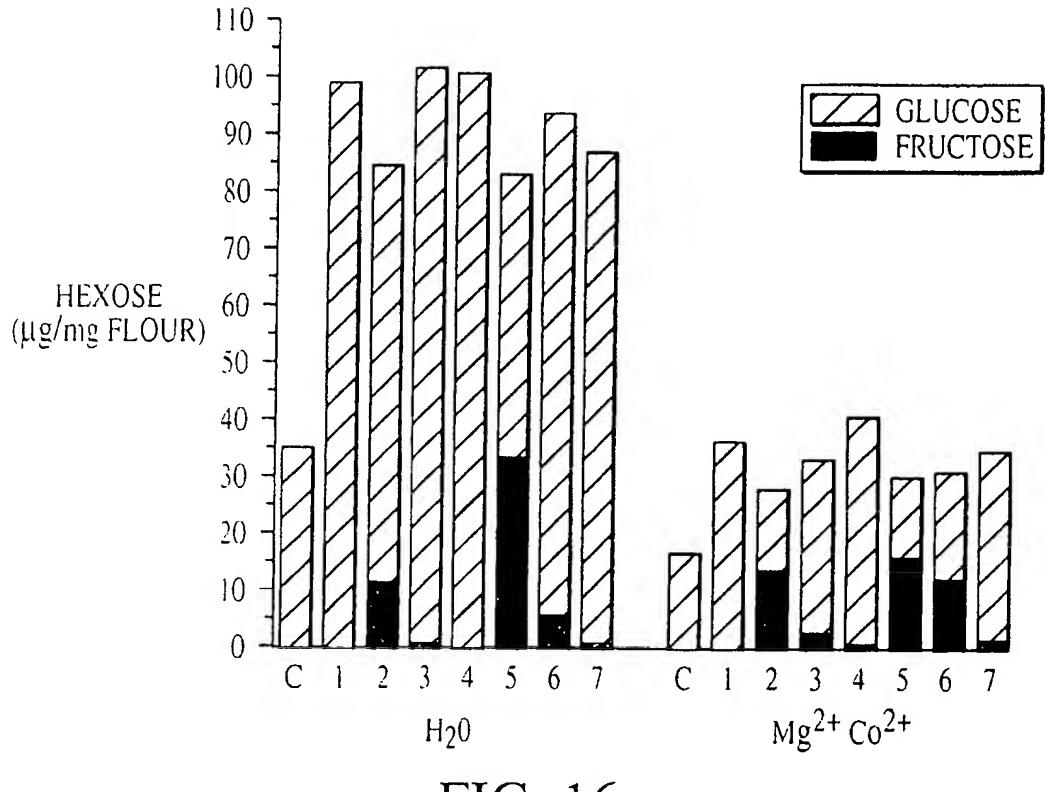


FIG. 16

100% α-AMYLASE FLOUR

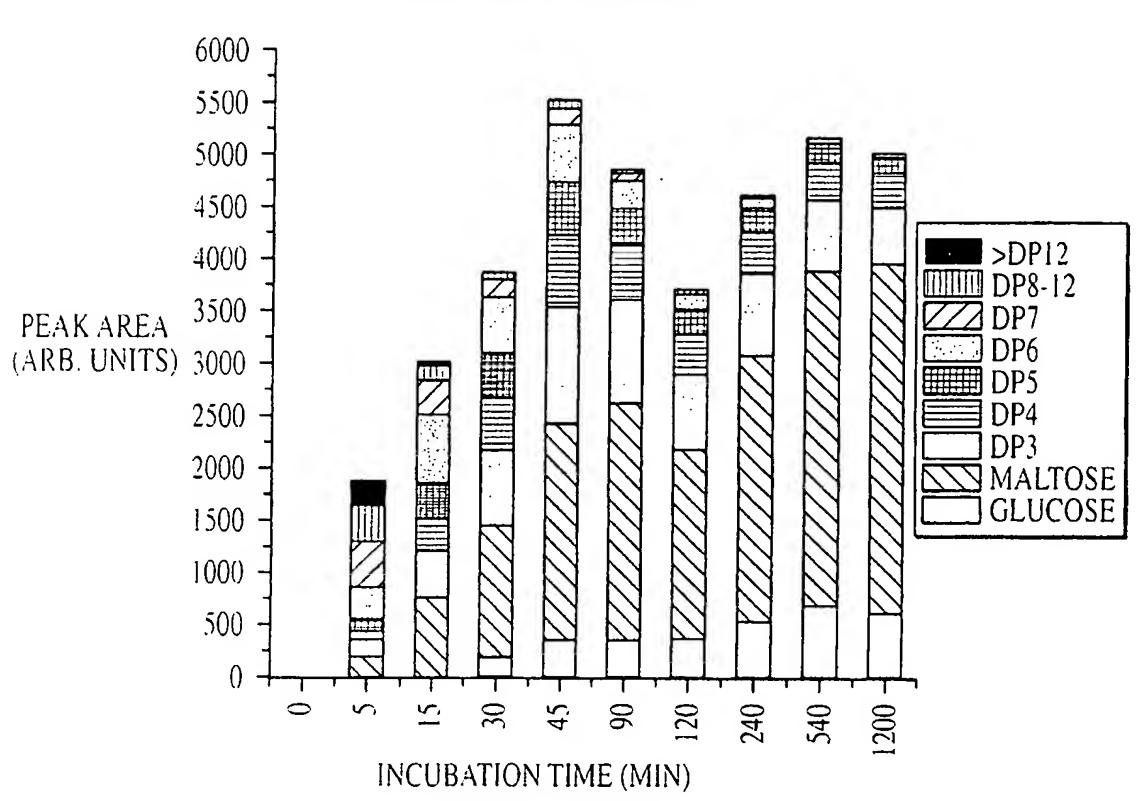


FIG. 17

## 10% α-AMYLASE FLOUR 90% CONTROL FLOUR

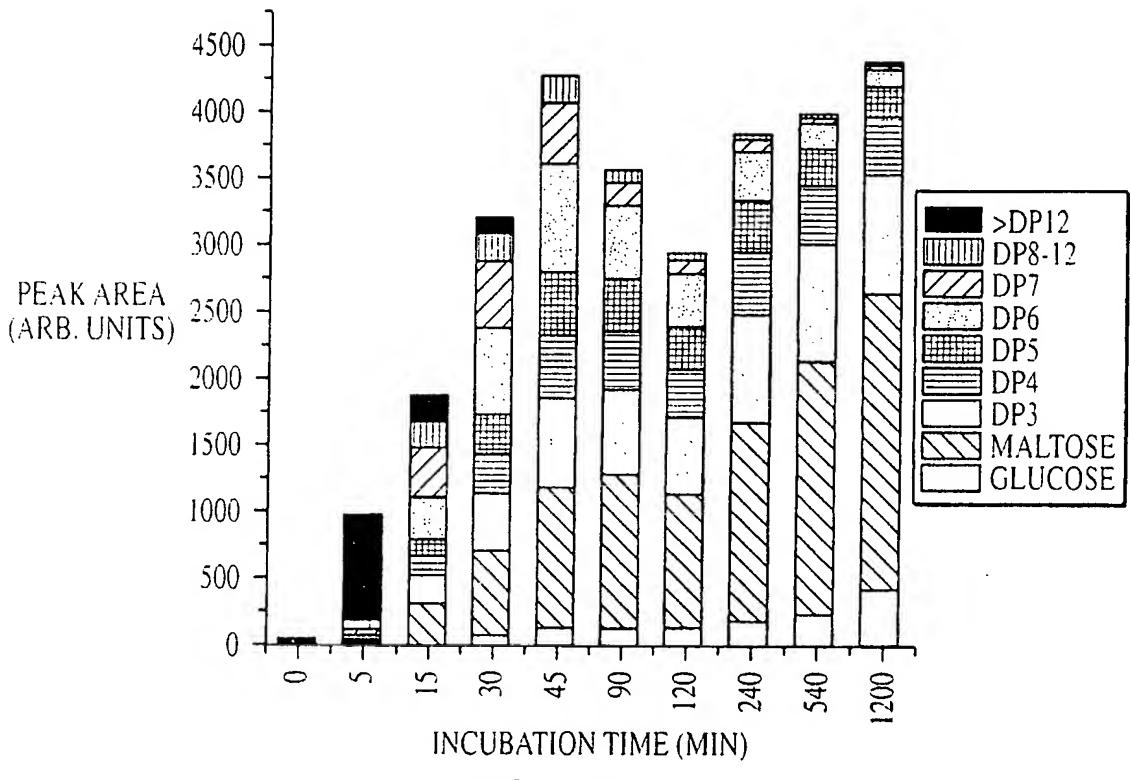


FIG. 18

## EFFECT OF TEMPERATURE ON STARCH HYDROLYSIS

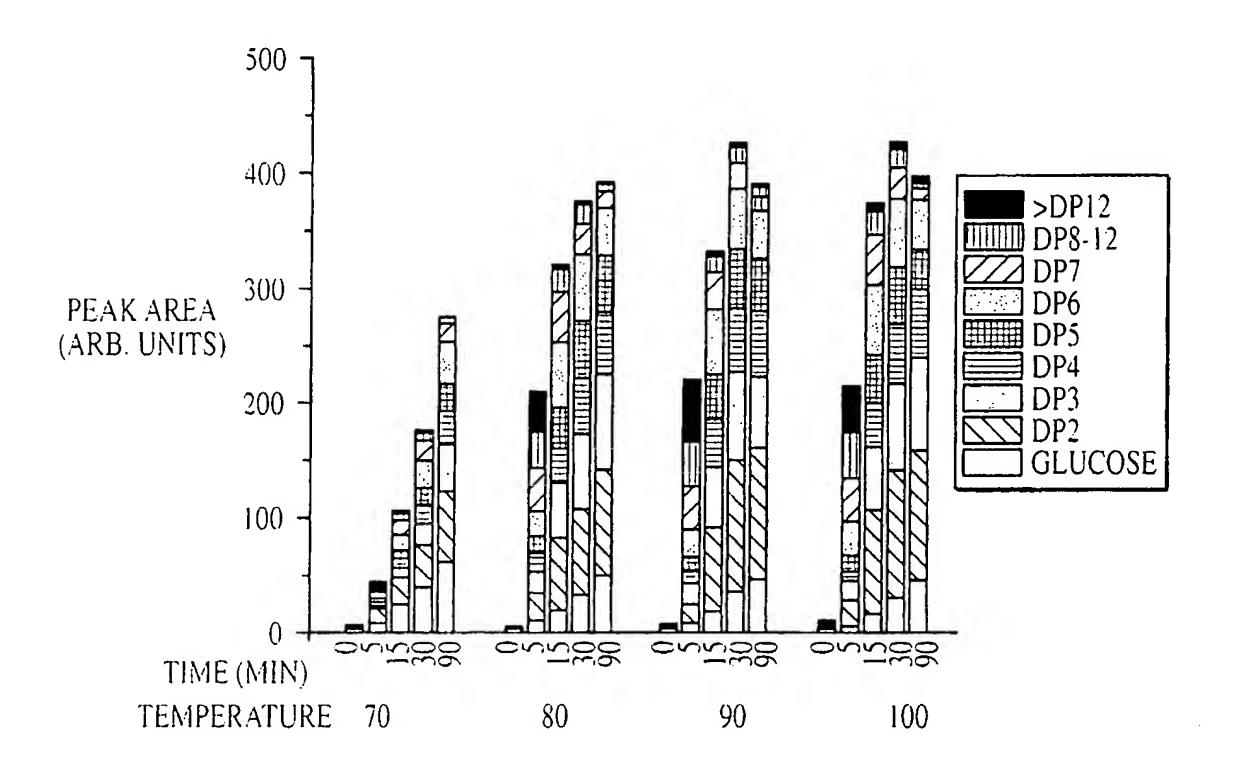


FIG. 19

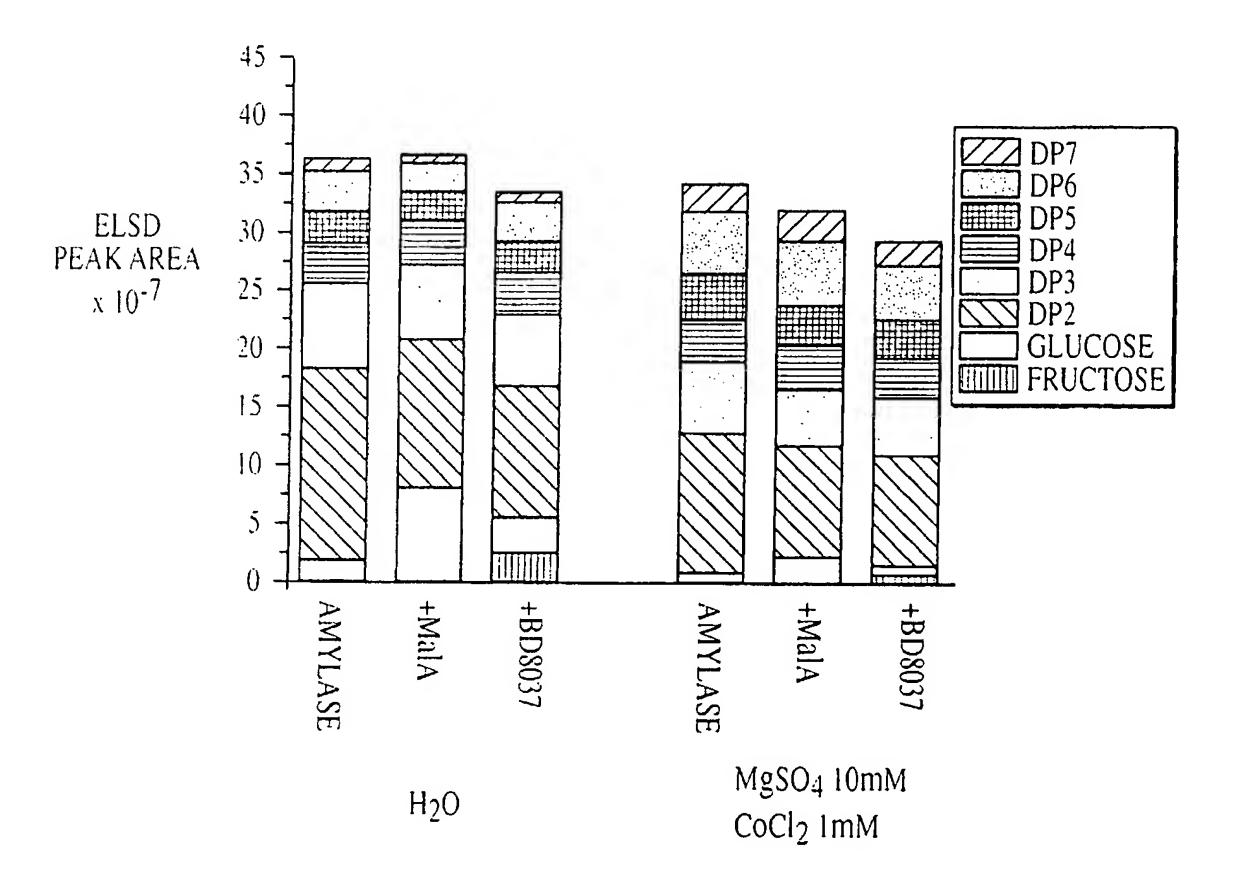


FIG. 20

## Expression of bromelain in T2 corn seed.

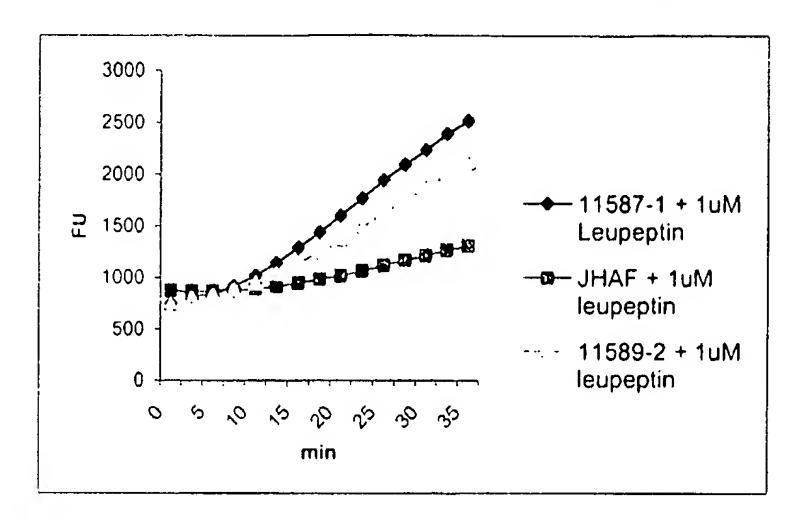


Figure 21

Figure 22

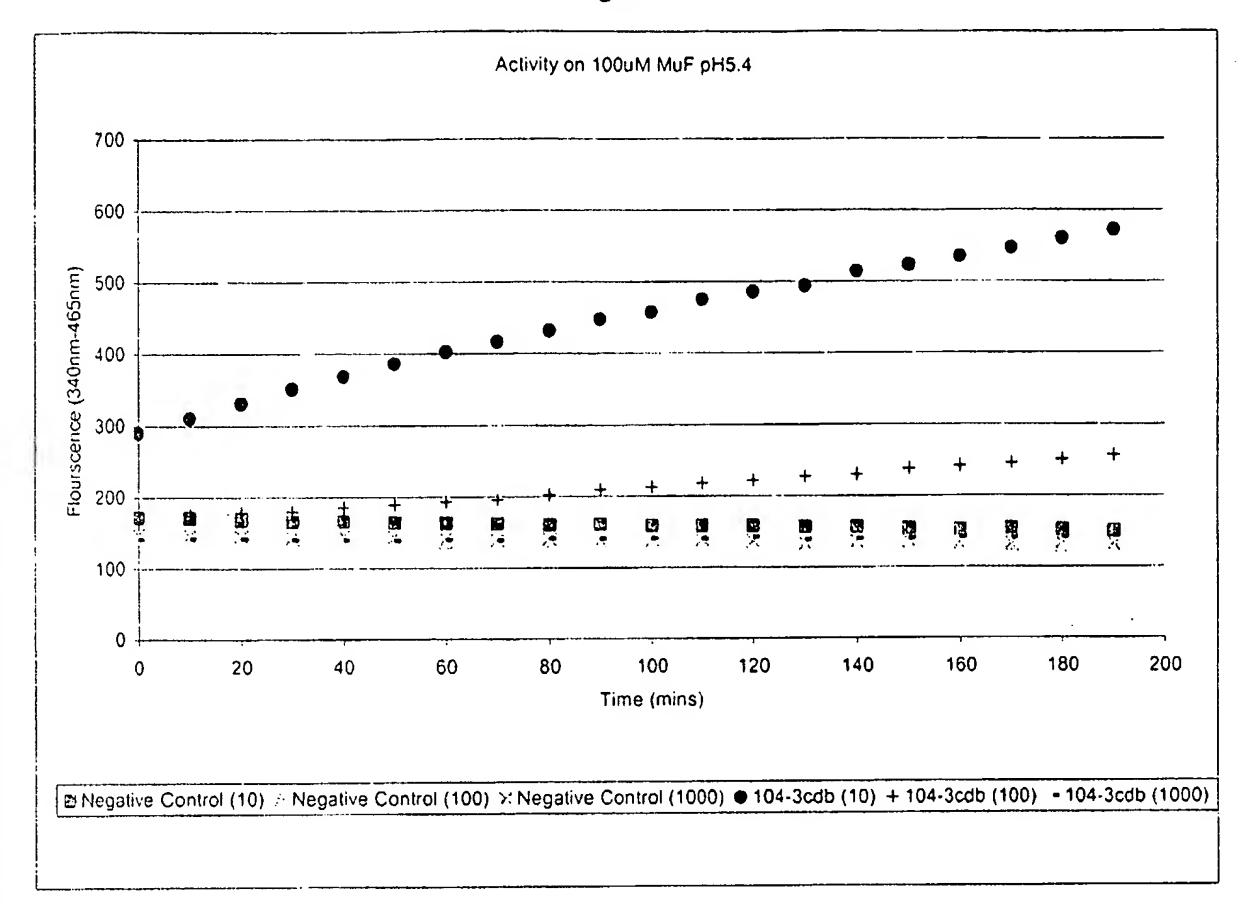




Fig. 23

Figure 24

